

DEPARTMENT F - FARM PRODUCTS (contd)

Section F2 - Vegetables (contd)

19. Cucumber 3 specimens
20. Slicing Cucumber
21. Pickling Cucumber
22. Popcorn 3 ears
23. Eggplant, 1 specimen
24. Endive, roots off, clean, 1 specimen
25. Garlic
26. Kale, 1 plant
27. Kohl rabi, 5 specimens, 1 ½ to 3 inches in diameter
28. Muskmelon, ripe, 1 specimen
29. Lettuce, head variety, 1 plant, roots off
30. Lettuce, looseleaf, 1 plant, roots off
31. Onions, 5 specimens, tops off*
32. Parsnips, 5 specimens, tops off*
33. Pea Pods, 12 specimens
34. Peppers, green, 3 specimens
35. Banana Peppers
36. Peppers, hot, 3 specimens
37. Potatoes, 3 white
38. Potatoes, 3 red
39. Potatoes, 3 Radicio
40. Potatoes, 3 Russet
41. Pumpkin, field variety, 1 specimen
42. Pumpkin, pie variety, 1 specimen
43. Radishes, 5 specimens
44. Rhubarb stalks, 5 specimens
45. Rutabagas, 3 specimens
46. Spinach, common, 3 plants
47. Spinach tips, ½ pound bunch, 4 to 6 inches (New Zealand)
48. Squash, Patty Pan, 1 specimen
49. Squash, winter, 1 specimen
50. Squash, summer, 1 specimen
51. Squash, Zucchini
52. Squash, other
53. Tomatoes, green, 3 specimens, stems off
54. Tomatoes, ripe, 3 specimens, stems off
55. Pear Tomato
56. Plum Tomato (Cherry or Grape)
57. Turnips, 5 specimens, tops off*
58. Watermelon, ripe, 1 specimen
59. Melon, other
60. Gourds
61. Other, not listed

* Tops off means all but 3/4 inch of the top.

DEPARTMENT F - FARM PRODUCTS (contd)

Section F3 - Herbs

Awards 1st - \$2.00 2nd - \$1.50 3rd - \$1.00

Class Numbers

1. Herbs, any single dry
2. Herbs, any single fresh
3. Herbs, Dried Culinary, collection over 5
4. Herbs, Dried Tea, collection over 5
5. Herbs, Fresh Culinary, collection over 5
6. Herbs, Fresh Tea, collection over 5

Section F4 - Special Collections

Section F4A - Largest Vegetables/Fruits

The winner may be determined by weight.

Awards 1st - \$3.00 2nd - \$2.50 3rd - \$2.00

Class Numbers

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|-------------------------------------|-------------------------------------|
| 1. Largest Cabbage | 2. Largest Carrot |
| 3. Largest Pepper | 4. Largest Potato |
| 5. Largest Pumpkin | 6. Tallest Sunflower Plant |
| 7. Largest Tomato | 8. Largest Zucchini |
| 9. Largest Cucumber | 10. Largest Squash - Summer Variety |
| 11. Largest Squash - Winter Variety | 12. Largest Onion |
| 13. Largest Other | 14. Largest Apple |
| 15. Largest Fruit | 16. Largest Other Fruit |

Section F4B - Special Collections Home Grown

Awards 1st - \$5.00 2nd - \$4.00 3rd - \$3.00

Class Numbers

1. Herb Special Collection - 10 kinds and varieties, but not over 2 varieties of any kind
2. Vegetable Special Collection - 10 kinds and varieties, but not over 2 varieties of any kind
3. Fruit Special Collection - 10 each, but not over 2 varieties of any kind
4. Mixed Collection- 10 different items

DEPARTMENT F - FARM PRODUCTS (contd)

Section F4C - Family Display

Family display must consist of a minimum of 20 different items. These can include Vegetables, Fruits, and Herbs grown in the home garden as well as flowers, canned items, and home made items. Three feet of table space will be available for display.

This exhibit will be judged on:

Quality of exhibit	30%
Originality of display	25%
Theme	20%
Neatness	10%
Educational	15%

Awards	1 st - \$20	2 nd - \$15	3 rd - \$10
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Section F4D - Essex County Farm Family Display

1. The theme is "Adirondack Agriculture"
2. Each farm making an exhibit that scores 70 points or more will be awarded at least \$25.00.
3. Competition is limited to Farms in Essex County, NY
4. All articles must be in place by 5 pm Monday and are not to be taken down before 7 pm Sunday.
5. Judging will be between 1 pm and 3 pm on Wednesday.
6. The major part of the materials in each exhibit must be grown, harvested or made on your farm. Figurines, containers etc can be commercially made but brand names outside your farm name should be limited. Photos and historical items are allowed.
7. Advertising your products is permitted as part of the exhibit. We want visitors to know where they can purchase locally grown products.
8. Each exhibit should be labeled with the farm name and address but covered until after judging is complete.

Awards:	1 st - \$50.00	2 nd - \$25.00	3 rd - \$15.00
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Score Sheet - the same as used for Granges in Department O - Section 1

DEPARTMENT F - FARM PRODUCTS (contd)

Section F5 - Cheeses

Awards 1st - \$5.00 2nd - \$3.00 3rd - \$2.00

Each entry should be entered in the name of a person, team or group directly involved in making the product.

Do not cut your cheese! Do not send cheese cut or trimmed from a larger cheese. Cheeses entered in the Smoked Cheese classes may be cut.

Entries with a trier hole will be disqualified. There is one exception: Entries in the Swiss Style Class may have one trier hole.

All cheese must be made from pasteurized milk, or be held at least 60 days prior to shipping. Entries should have a cure normally associated with their variety.

Section F5a - Cow's Milk Cheeses

Classes

1. Cheddar, 'Mild' (0-3 Months) Natural, unflavored, rindless, cow's milk cheddar aged 1 to 90 days.
2. Cheddar, 'Medium' (3 to 6 months) Natural, unflavored, rindless, cow's milk cheddar aged 91 to 180 days.
3. Cheddar, 'Sharp' (6 months to 1 year) Natural, unflavored, rindless, cow's milk cheddar aged 181 to 365 days.
4. Cheddar, Aged One to Two Years Natural, unflavored, rindless, cow's milk cheddar aged 366 days to 730 days.
5. Cheddar, Aged Two Years or Longer Natural, unflavored, rindless, cow's milk cheddar aged 731 days or longer.
6. Colby Natural, unflavored colby made from cow's milk.
7. Monterey Jack Natural, unflavored monterey jack made from cow's milk.
8. Swiss Style Cheese Natural, unflavored, rinded cow's milk Swiss style cheeses, for example, Emmentaler, Swiss. Aged 60 days or more.
9. Parmesan Natural, unflavored parmesan made from cow's milk.
10. Mozzarella Natural, unflavored "whole milk" mozzarella made from cow's milk, described as mozzarella cheese and low moisture mozzarella cheese.
11. Cottage Cheese Natural, unflavored cottage cheese of any curd size with 1% or higher milkfat content.
12. Ricotta Natural, unflavored ricotta made from cow's milk and/or whey.

DEPARTMENT F - FARM PRODUCTS (contd)

Section F5 - Cheeses (cont.)

Section F5b - Goat's Milk Cheeses

Classes

13. Soft Goat's Milk Cheeses Natural, unflavored cheeses made from goat's milk. Includes all rindless, unripened goat's milk cheeses with no added flavors, and containing 51% or higher moisture.
14. Flavored Soft Goat's Milk Cheeses Natural cheeses made from goat's milk (51% or higher moisture) and flavored with added condiments, smoke or marinade. Includes all rindless, unripened goat's milk cheeses with added flavors.
15. Surface (Mold) Ripened Goat's Milk Cheeses Natural surface mold ripened cheeses, flavored or unflavored, made from goat's milk.
16. Semi-soft Goat's Milk Cheeses Natural, unflavored cheeses made from goat's milk containing 40% - 50% moisture. Includes feta, mozzarella, jack, blue or any original semi-soft cheese made from goat's milk.
17. Flavored Semi-Soft Goat's Milk Cheeses Natural cheeses made from goat's milk flavored with added condiments, smoke or marinade and containing 40% - 50% moisture. Includes flavored feta, mozzarella, jack, blue or any original semi-soft cheese made from goat's milk.
18. Hard Goat's Milk Cheeses Natural, flavored or unflavored cheeses made from goat's milk. Includes all aged, hard goat's milk cheeses containing 39% or lower moisture

